



# PIETRADOLCE

Vineyards in Solicchiata, Mount Etna.



## ARCHINERI Etna Rosso 2014

**Classification:** DOC

**Area of production:**

Contrada Rampante, Solicchiata. Northern Slopes of Mount Etna.

**Altitude:** 850 mt a.s.l.

**Grape variety:** Nerello Mascalese.

**Soil:** Stony, light sandy loam.

**Growing Method:** Bush (alberello) pre-phylloxera di 80-90 years old.

**Harvest:** Second ten days of October.

**Vinification:** Grapes are harvested by hand, left to macerate on the skins for 18 days, soft pressed.

**Aging:** 14 months in French, fine grain oak barrels, light toast. Natural malolactic fermentation.

**Alcohol content:** 15% vol

PIETRADOLCE. Contrada Rampante,  
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